

Amendments to the Claims

1-38. (Cancelled)

39. (New) A method to reduce phytotoxicity of physical and/or chemical treatment for a fruit or vegetable, comprising applying lecithins and/or derivatives thereof to said fruit or vegetable, wherein:

the physical treatment is carried out by means of heat or cold;

the chemical treatment is conducted with an agent selected from foliar fertilisers based on calcium chloride, tolyfluanid, diphenylamine, orthophenylphenol, imazalil, ethoxyquine, hydroxyl-function terpenes having antioxidant and/or fungicidal functions.

40. (New) A method according to claim 39, wherein the lecithins and/or derivatives contain one or more lysolecithins and/or derivatives.

41. (New) A method according to claim 39, wherein the lecithins and/or derivatives contain between 30% and 60% of lysolecithins and/or derivatives.

42. (New) A method according to claim 39, wherein the derivatives are selected from distearyl, dipalmityl or dioleoyl compounds of phosphatidylcholine, phosphatidylinositol, phosphatidylethanolamine or phosphatic acid and optionally the corresponding lyso derivatives or mixtures thereof.

43. (New) A method according to claim 42, wherein the lecithins and/or derivatives and the treatment(s) are applied simultaneously, separately or staggered over time.

44. (New) A method according to claim 39, wherein the lecithins and/or derivatives are formulated in an aqueous solution or in a vegetable oil, then diluted in an aqueous dispersion before the treatment.
45. (New) A method according to claim 39, wherein the lecithins and/or derivatives are applied to the fruit and vegetable at a dose of between 10 and 5000 ppm.
46. (New) A method according to claim 39, wherein the treatment agent is selected from hydroxyl-function terpenes having antioxidant and/or fungicidal functions.
47. (New) A composition containing one or more treatment agents for fruits and vegetables and one or more lecithins and/or derivatives thereof, dissolved in an oil base.
48. (New) A composition according to claim 47, wherein the treatment agents and lecithins are formulated in order to be administered simultaneously, separately or staggered over time.
49. (New) A composition according to claim 47, wherein the treatment agents are hydroxyl-function terpenes having antioxidant and/or fungicidal functions.
50. (New) A composition according to claim 49, wherein the hydroxyl-function terpenes are selected from eugenol, isoeugenol, farnesol, menthol, linalool, p-menthan-1,8-diol, terpineol, citronellol, geraniol, one of the salts thereof which are acceptable in foodstuffs or mixtures thereof.
51. (New) A composition according to claim 49, wherein the hydroxyl-function terpenes are selected from eugenol, isoeugenol, the salts thereof which are acceptable in foodstuffs or mixtures thereof.

52. (New) A composition according to claim 47, wherein the oil base is a vegetable oil.
53. (New) A composition according to claim 47, which contains between 5% and 70% of treatment agents, 1% and 50% of lecithins and/or derivatives, and 10% and 70% of oil base.
54. (New) A composition according to claim 47, which contains from 10% to 30% of eugenol, from 10% to 40% of lecithins and/or derivatives, and from 30% to 60% of vegetable oil.
55. (New) A composition according to claim 53, which contains between 5% and 15% of lysolecithins and/or derivatives thereof.
56. (New) A composition according to claim 47, wherein a ratio of lecithins and/or derivatives relative to the treatment agent is between 0.3 and 3.
57. (New) A composition according to claim 56, wherein the ratio is from 0.5 to 1.5.
58. (New) A composition according to claim 47, wherein the lecithins and/or derivatives are lysolecithins and/or derivatives thereof.
59. (New) A method for treating a fruit or vegetable comprising applying to the fruit or vegetable a composition according to claim 47.
60. (New) A method according to claim 59, wherein the composition is diluted in water at a ratio of from 1 to 20 l/m³ of water.
61. (New) A method according to claim 59, wherein the composition is diluted beforehand in water and applied at a temperature of from 30° to 60°C.

62. (New) A method according to claim 59, wherein the composition is applied by means of immersion, showering, sprinkling or coating using an absorbent paper.
63. (New) A method according to claim 59, wherein the application of the composition is carried out after harvesting the fruit or vegetable.
64. (New) A method according to claim 59, wherein the application of the composition is carried out before harvesting the fruit or vegetable by means of spraying.
65. (New) A method for treating a fruit or vegetable comprising applying, to the fruit or vegetable, lecithins and/or derivatives thereof, before, after, or at the same time as a physical treatment of the fruit or vegetable by means of heat or cold.
66. (New) A process for preparing a composition according to claim 47, comprising adding the lecithins or derivatives to the oil base followed by addition of the treatment agent(s).
67. (New) A method for preserving lecithins and/or derivatives thereof comprising mixing one or more treatment agents with the lecithins and/or derivatives, as defined according to claim 39, in an oil base.
68. (New) A method according to claim 67, wherein the treatment agent has antioxidant, fungicidal or bactericidal properties.
69. (New) A method according to claim 67 or 68, wherein the treatment agent is eugenol.
70. (New) A method according to claim 67 or 68, wherein the treatment agent represents from 1 to 50% by weight of the lecithins and/or derivatives.

71. (New) A method according to claim 69, wherein the treatment agent represents from 1 to 50% by weight of the lecithins and/or derivatives.